

## METHOD FOR PRODUCING GELATINATED HONEY

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For the prepn. of gelled honey the following (wt.-%s) ingredients are added: 2-3 aq. preservative soln. contg. 0.1-0.13 potassium sorbate. The mix is stirred and heated to 40-60 deg. C. 16-24 cold water soln. of 0.6-0.8 carrageen is added and after reheating, the mix is kept at 40-60 deg.C at ambient pressure or at a corresponding equilibrium temp. in vacuo, for approx. 10 mins. Solids are adjusted to 62-72 vol.% pref. 65 + or - 1.5 vol.% followed by pH adjustment to 2.8-3.5 pref. by 1-3 aq. soln. of 0.1-0.4 citric ac. - It is part of the process to add a buffer pref. 0.08-0.1 disodium-hydrogen-phosphate or 0.3-0.4 sodiumhexameta phosphate to the potassium sorbate soln., followed by 14-16% aq. soln. of either 0.6-0.9 sodium adjuster or 0.3-0.5 xanthan and 0.3-0.4 sodium alginate, the remainder of the process being unchanged.

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